

[George Saunders]

AB/pc [???] DUP

FORM A Circumstance of Interview

NAME OF WORKER Albert Burks ADDRESS 239 So 20

DATE November 21, 1938 SUBJECT American Folklore

1. Name and address of informant George Saunders 2226 [R?] St.
2. Date and time of interview Nov. 21, 1938, 11:00 a.m. - 3:00 p.m.
3. Place of interview Residence
4. Name and address of person, if any, who put you in touch with informant Acquaintance
5. name and address of person, if any, accompanying you None
6. Description of room, house, surroundings, etc. Large modern two story house. Parlor neatly furnished with over-stuffed suite large radio, bookcase.

FORM B Personal History of Informant

NAME OF WORKER Albert Burks ADDRESS 239 So. 20

DATE November 21, 1938 SUBJECT American Folklore

NAME AND ADDRESS OF INFORMANT George H. Saunders 2226 [R.?] St

1. Ancestry Negro

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2. Place and date of birth Chicago, Ill. 1872.
3. Family Wife and three daughters
4. Place lived in, with dates Lived in Chicago until 1884. Came to Lincoln that year and remained until present.
5. Education, with date s. High-school in Chicago, don't recall the dates.
6. Occupations and accomplishments, with dates Cook Chef cook at the Lincoln and the old Capitol hotels. Burlington restaurant, pensioned last year.
7. Special skills and interests Radio
8. Community and religious activities Methodist
9. Description of informant Short stockily built, dark complexioned, course hair, pure white.
10. Other points gained in interview [Legs?] are some-what deformed because of rhuematism. Retired off the Burlington railroad last year because of that affliction.

FORM C Text of Interview (Unedited)

NAME OF WORKER Albert Burks ADDRESS 239 So 20

DATE November 21, 1938 SUBJECT American Folklore

NAME AND ADDRESS OF INFORMANT George H. Saunders 2226 [R.?] St.

"We came to Lincoln when I was twelve, and this had been my home every since. I attended the old Lincoln high school which was located where the board of Education is now.

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I learned to cook forty years ago and that has been my profession through the years.

In the old days here at Lincoln opportunities was [much?] better for our race than they are now.

I cooked for a few years with a colored man who had a restaurant here just catering to white people. Although the patronage was made up of people that for the most part was born and raised in this vicinity, southern dishes on our menu was the most popular. Fried chicken southern style, home made sausage cakes with fired hominy, and barbecued coon were some of the favorites. My father who was in slavery taught me how to cook wild ducks and pheasants the way they did it down their. Fish could also be cooked the same way.

The Recipe

After cleaning and dressing the fowl or fish, dip it in warm grease and salt and pepper it. Put bay leaves and pieces of celery 2 and slices of onions in side of fowl or fish and wrap it up in oiled paper making sure that it is completely covered and fasten it with toothpicks. After that some white clay and by adding water make it to the softness of, well we'll say putty and make a receptacle large enough to hold what ever you intend baking and hollow it out. When the fowl or fish is completely covered by this clay put is in a barbecue pit or a good bon-fire. When the clay dries [up?] and cracks open your meat is done. In this method of cooking the meat retains its natural flavor".